

Choco Fever Dream

Baked Spaghetti: Easy Oven-Baked Pasta Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz spaghetti
- [ ] 2 cups marinara sauce
- [ ] 1 cup shredded mozzarella cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp sugar
- [ ] Salt and pepper to taste

Optional Add-Ins

- [ ] 1 cup fresh spinach
- [ ] ½ cup sliced mushrooms
- [ ] ¼ cup chopped fresh basil

Instructions

1. Preheat the oven to 375°F (190°C). Meanwhile, bring a large pot of salted water to a boil.
2. Add the spaghetti and cook until al dente, about 8-9 minutes; drain and set aside.
3. In a skillet, heat olive oil over medium heat, add garlic and sauté until fragrant, then stir in the marinara, sugar, salt, and pepper. Let it simmer for 5 minutes.
4. Mix the cooked spaghetti with the sauce, then transfer to a baking dish. Sprinkle mozzarella and Parmesan evenly on top.
5. Bake for 20 minutes covered with foil, then remove foil and bake an additional 5-7 minutes until the cheese is golden and bubbling.
6. Let rest 5 minutes before serving. Enjoy with a fresh salad.

Nutrition per serving

420 kcal	16 g	58 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a splash of red wine to the sauce (omit if avoiding alcohol).
- If you prefer a crispier top, broil for the last 2 minutes.
- Feel free to swap spaghetti for penne penne pasta.